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MANUFACTURING METHOD FOR SALTED SCALLOP
[Hotate no shiokara no seihou]

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SPECIFICATION

1. Title of the Invention

MANUFACTURING METHOD FOR SALTED SCALLOP

2. Claim

A manufacturing method for salted scallops characterized by mixing a first raw material, which is obtained by dehydrating thin-sliced scallop adductor muscles by using about 7% ~ 15% of salt, with a second raw material, which is obtained by dehydrating squid livers by using about 7% ~ 15% of salt, and by aging the mixture.

3. Detailed Explanation of the Invention

The present invention pertains to manufacturing methods for salted seafood products that contain scallops as the main material.

The details of one working example of the present invention will be explained below.

First Process: Scallop ears are rubbed with salt to remove impurities, and the adductor muscles and ears are sliced thinly. These are dehydrated by means of salt (7% ~ 15%) at the right timing, and the first raw material is thus obtained.

Second Process: Salted livers and fresh livers of squids are dehydrated by means of salt (7% ~ 15%) at the right timing, and the second raw material is thus obtained.

Third Process: An appropriate amount of the second raw material is mixed with the first raw material, the mixture is aged for about 2 weeks at 5°C ~ 10°C, and the final product is obtained.

The additives used for the manufacturing method of this application are as follows:

Squid liver	20%
Sorbit solution	10%
Seasoned liquor	4%
Sodium glutamate	0.8%
Glycine	0.5%
Puroami [as transliterated]	0.2%
Epafuresshu [as transliterated]	0.055%
Deodorant (Masukiron [as transliterated])	0.5%
Discoloration preventing agent (Porihosu [as transliterated])	0.25%
Sodium alginate	0.25%
Potassium sorbate	0.1%

Owing to the above-described composition, it can be said that articles of the present invention are useful with many advantages such as the following.

A. Unlike cases in which scallop livers are utilized, the present invention is safe with no poisonous properties.

B. Since the decomposing activities of the proteins of squid livers can be utilized, a good flavor is produced when the proteins of the scallops become decomposed. At the same time, special viscosity is generated, making the product pleasantly crunchy.